Cook of the Week

Mrs. Ralph K. Miller

Recipe Contributors Star at YWCA Autograph Party

SIGNING the new YWCA cookbook for Mrs. Thomas W. Herb, right, of Flying Hills at an autograph party is Mrs. Ralph K. Miller of Shillington, chairman of the publication, who contributed several recipes. — Eagle Photo.

By Paula Flippin

It's a common occurrence for authors to hold an autograph session to introduce a new publication to a community. But did you ever hear of more than a 100 authors being invited to an autograph party in their honor?

Such was the event on Wednesday afternoon at the YWCA when all the contributing recipe givers were invited to an autograph party presenting the "YWCA Heritage Cookbook" to the Berks County community. And the cooks did, in fact, autograph their individual recipes!

The Heritage Cookbook represents a sampling of the favorite family recipes of a 100 Berks Countians. In most instances recipes are signed with comments by the cook, making it an especially interesting cookbook to read.

Heritage Recognized

"It was a natural for the YWCA to gather recipes used during our annual Festival of Nations," Mrs. Ralph K. Miller, longtime YW volunteer and cookbook chairman, explained. The festival, held each fall, recognizes the international heritage of local residents.

Mrs. Miller, of 333 N. Wyomissing Ave., Shillington, is the "author" of several recipes in the Heritage Cookbook. She added that the book contains over 200 recipes from 28 different countries and sections of the United States.

One of Mrs. Miller's recipes, that of bon-bons, was served during the autograph party. She shares it with us today.

In 1964 Mrs. Miller retired from her position as office manager with Metropolitan Life Insurance Co. Cora, as she is known to her many friends, has a hard time convincing people she's retired. She barely has enough time in a day for all the activities she plans.

Very Involved

Mrs. Miller believes in community involvement. Her current interests, in addition to the YWCA, include Altrusa Club of Reading, Threshold Inc., FISH and Grace Lutheran Church, Shillington.

"At first we thought we'd never get enough recipes for our YW cookbook," Mrs. Miller reflected concerning the publication project that began last fall. She added that a slow start gained so much momentum that eventually some recipes had to be rejected due to duplication, lack of space or other reasons.

Mrs. Miller was one of the guest authors honored by the YW on Wednesday.

"After all," she said, "without our recipe givers, we wouldn't have a quality Heritage Cookbook. We wanted to say thank you to them for caring enough to share their favorite family foods with us."

Recipe for Bon-Bons

YWCA Heritage Cookbooks are now on sale at the YW, 8th and Washington streets. Here with the recipe for bonbons as made by Mrs. Miller:

1 cup butter — added to;
1½ cup confectioner's sugar
1 beaten egg
½ teaspoons vanilla extract
½ teaspoon almond extract

Beat well and work in:

2½ cups sifted flour
1 teaspoon soda
1 teaspoon cream of tarter

Chill for one hour, then form into small balls and place on a cookie sheet. Bake at 375 degrees for 12 minutes.

Large Eggs

Most test kitchens that develop recipes for consumer use, use U.S. graded "large" eggs in cake and cookie recipes.

Bridal Fashions

3rd ANNIVERSARY

CUSTOM